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(71) Applicants and

(72) Inventors: **TORSTEIN, Ljungmann** [NO/NO]; Geit-
myrsveien 5, N-0171 Oslo (NO). **LJUNGMANN, Øystein**
[NO/NO]; Elgfaret 15, N-1404 Siggerud (NO).

(74) Agent: **TANDBERGS PATENTKONTOR AS**; Boks
7085, N-0306 Oslo (NO).

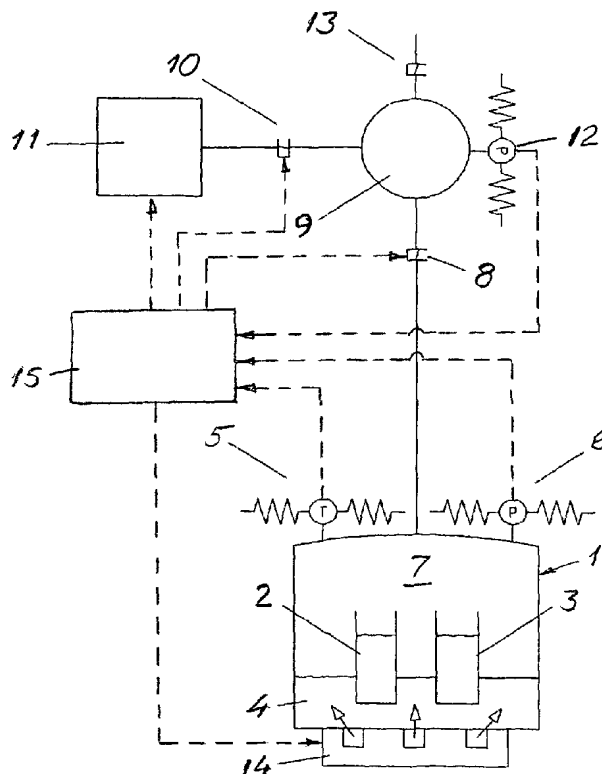
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(54) Title: AN APPARATUS FOR TREATMENT OF TISSUE SPECIMENS



(57) Abstract: An apparatus for heat treatment of tissue specimens, comprising a pressure cooker (1) for cooking of tissue specimens, a temperature sensor (5) and a pressure sensor (6) connected to the pressure cooker, and a control unit (15) for time-controlled heat treatment of the tissue specimens in the pressure cooker (1). The control unit is arranged to control a programmed step-by-step heating course, with a programmed time duration on each temperature step, from a chosen start temperature up to a chosen maximum temperature. The apparatus preferably comprises a vent valve (8) coupled to the pressure cooker, and the control unit (15) then is also arranged to control a programmed step-by-step cooling course, from the chosen maximum temperature down to a chosen final temperature.



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